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Germinate
Without grinding grain to flour 1897

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DUPLICATE
RECORDED

PROVISIONAL SPECIFICATION.

Improvements in Bread Stuffs and Bread.

I, WILLIAM ELLISON ROWLANDS, of 34 Tynwald Hill, Stoneycroft in the City of Liverpool, Chemical Manure Manufacturer, do hereby declare the nature of this invention to be as follows :—

This invention has for its object a bread stuff and bread made therefrom more digestible than ordinary bread.

The invention consists in taking wheat after it has been well washed damping the same if it be dry and subjecting it if necessary to a gentle heat until such time as it shall have germinated to a given degree. The exact amount of germination has yet to be found out by experiment. When the germination has arrived at the right point the wheat is quickly dried and then ground if for bread stuff or if it have to be made direct into bread it can be at once in its moist germinated state mixed with yeast and made into bread in the usual course with or without salt flavourings, raisins, currants, almonds or any other ordinary addition for the manufacture of cake or bread. For some kinds of food it is more preferable to add to the germinated wheat a given percentage of ordinary flour or middlings varying from 50 *per cent.* to 200 *per cent.* of the weight of the germinated grain calculated as dry.

Dated the 5th day of August 1896.

WM. P. THOMPSON & Co.,
Of 6 Lord Street, Liverpool, Patent Agents for the Applicant.

COMPLETE SPECIFICATION.

Improvements in Bread Stuffs and Bread.

I, WILLIAM ELLISON ROWLANDS of 34, Tynwald Hill, Stoneycroft in the City of Liverpool, Chemical Manure Manufacturer, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This invention has for its object a bread stuff and bread made therefrom more digestible than ordinary bread.

The invention consists in taking wheat after it has been well washed, damping the same to saturation or thereabouts if it be dry, and subjecting it, preferably in a thick layer, if necessary, to a gentle heat until such time as it shall have germinated to a given degree. In practice I find that with a layer of about eight inches deep, it requires from ten to twenty hours when the heat ranges from eighty to one hundred and twenty degrees Fahrenheit. When the germination has arrived at this point, the germs then being distinctly projecting outside the normal contour of the grain, the wheat is quickly dried and then ground, if for bread stuffs, or if it have to be made direct into bread, it can at once in its moist germinated state be mixed with yeast and made into bread in the usual course with or without salt,

flavourings, raisins, currants, almonds, or any other ordinary addition for the manufacture of cake or bread. For some kinds of food it is preferable to add to the germinated wheat a given percentage of ordinary flour or middlings varying from ten *per cent.* to fifty *per cent.* of the weight of the germinated grain calculated as dry.

In thus describing my invention I wish it to be understood that it is not necessary that the germ should project outside the normal contour of the grain, but the amount of germination which I require can in many cases and with some quality of grain be arrived at before germination has advanced to this extent.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is :—

1. A bread stuff consisting of wheat slightly germinated, dried and ground in the manner substantially as described.

2. The improvement in bread, which consists in forming it in part or whole of flour or wheat artificially slightly germinated, substantially as described and with or without any, some or all of the other ingredients herein set forth.

Dated this 5th day of May 1897.

WM. P. THOMPSON & Co.,
Of Liverpool, Manchester, Birmingham, and London, Patent Agents.

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